

## **Environmental Health Notes**

The following environmental health notes will encompass most food establishments but are not meant to be comprehensive for all food facilities or situations:

1. The total square footage of establishment is \_\_\_\_.
2. The municipal water district the food facility is served by is \_\_\_\_ (Helix, Rainbow, etc.).
3. The municipal sewer district the food facility is served by is \_\_\_\_ (Ramona, City of San Diego, etc.).
4. The number of employees per shift (including owners and managers) is \_\_\_\_.
5. The type of food facility is \_\_\_\_ (100% prepackaged, 100% single service, or uses multi service consumer utensils).
6. Alcoholic beverage will/ will not be consumed on the premises.
7. A concrete slab is provided for trash, garbage, and grease container. If walls enclose area, the interior wall surfaces will be smooth, sealed and washable (e.g., plastered smooth and painted, etc.).
8. All food-related and utensil-related equipment shall meet or be equivalent to sanitation standards established by an American National Standards Institute (ANSI) accredited program.
9. All floor mounted equipment will be installed on minimum 6" sanitary legs, castors, or completely sealed in position on a 4 " high curb with continuously coved base.
10. Food is/ is not placed within the mouth zone of the customer requiring a sneeze guard (sneeze guard detail to be provided on plans if required).
11. If soft drink, ice or other dispensers are self-service, or if refills are provided they must be push button types, or lever types where the lever contacts the container at least one inch below the rim.
12. Any openable windows vent openings or other similar openings must be provided with tight fitting screens of minimum 16 mesh to the inch. Windows to be fixed at food prep, utensil-washing, open food and utensil storage areas.
13. All exterior doors open outward and are self-closing and tight fitting.
14. Toilet room and dressing room doors must be self-closing, tight fitting.
15. A minimum of 10 foot-candles (108 lux) of light measured 30" off floor is provided in all food and utensil storage rooms, refrigerated storage, toilet and dressing rooms also alcoholic beverage preparation and utensil cleaning areas (back bar area).
16. A minimum of 20-foot candles (215 lux) of light measured 30" off floor is provided in all food preparation, manufacturing, packaging, and processing areas and all areas of food facility during general cleanup activities.
17. Shattershields for all lights above food preparation, work, and storage areas will be provided.
18. The dimensions of all utensil-sinks (size of compartments, drainboard length, and size of backsplash). The minimum size sink compartment shall be 18"x18"x12" deep (or 16"x20"x12" deep) with a minimum 18" drainboard at each end. If against a wall, it must have an 8" integral backsplash. However, it must be capable of accommodating the largest utensil to be washed.
19. Sinks to have spout(s) capable of reaching each compartment.
20. Each handwashing sink must have a wall mounted single service towel and soap dispenser.
21. The hot water heater will be a commercial type capable of constantly supplying hot water at a temperature of 120°F to all sinks.
22. All lavatories or hand sinks will have a combination faucet or premixing faucet capable of supplying warm water for a minimum of 10 seconds.

23. All plumbing, electrical and gas lines shall be concealed within the building structure to as great an extent as possible. All lines that are not concealed to be secured 6" off floor and 3/4" from walls using standoff brackets.
24. Conduits, plumbing or piping cannot be installed across any aisle way, traffic area or door opening.
25. Floor sinks are to be installed flush with the finished floor surface and have appropriate cover grates.
26. Floor sink to be 50% exposed when no access is provided for cleaning.
27. An approved backflow preventer shall be properly installed upstream of any potential hazard between the potable water supply and a source of contamination.
28. Water supply to carbonators shall be protected by an approved reduced pressure principle backflow preventer. The relief valve shall drain indirectly to sewer with a legal air gap.
29. Mop sink to be minimum 24" by 24" floor-mounted type or can wash area large enough to accommodate floor mats.
30. The mop sink faucet will have a threaded outer lip for hose attachment and an approved backflow prevention device. No chemical dispensing systems or shutoff valves to be attached to mop sink faucet outlet (unless a "sidekick" plumbing device is installed).
31. Grease trap will/will not be installed.
32. Grease trap to be located outside the food service activity area, flush with the finished floor when indoors.
33. The floor surface must be sloped 1:50 (approximately ¼ inch per foot) to the floor drains or a four feet diameter depression that slopes approximately 1/8 inch per foot must be provided around each floor drain.
34. Exhaust a minimum of 12 air changes per hour ventilation to all toilet rooms; janitor closets with mop sinks, and indoor trash rooms.
35. Adequate ventilation to be provided in dressing/change room(s).
36. The floor finish will have a smooth surface under all equipment and walkways will have a light texture only.
37. The paint used on walls and ceilings of all kitchen, food preparation, work, and storage areas will be a gloss or semi-gloss enamel. Finish material shall be a light color with a reflectance value of 70% or greater.
38. Prior to installation, a sample of ceiling tile is to be submitted to Environmental Health for approval.
39. Cold storage rooms shall be provided with a section of shelving designed to hold shallow cool down pans –not to exceed 4" in height. Space between shelving to be 6" to 8" high.
40. Backup dry storage shelving shall be a minimum of 96 linear feet (measured with tiers) or 25% of kitchen, food prep, work areas, whichever is greater. Shelving shall be at least 18 inches deep and start a minimum six inches off the floor surface.
41. Shelving over wet areas (sinks, mop sinks etc.) and food prep surfaces will be metal.
42. All seams, gaps, openings to be properly sealed.